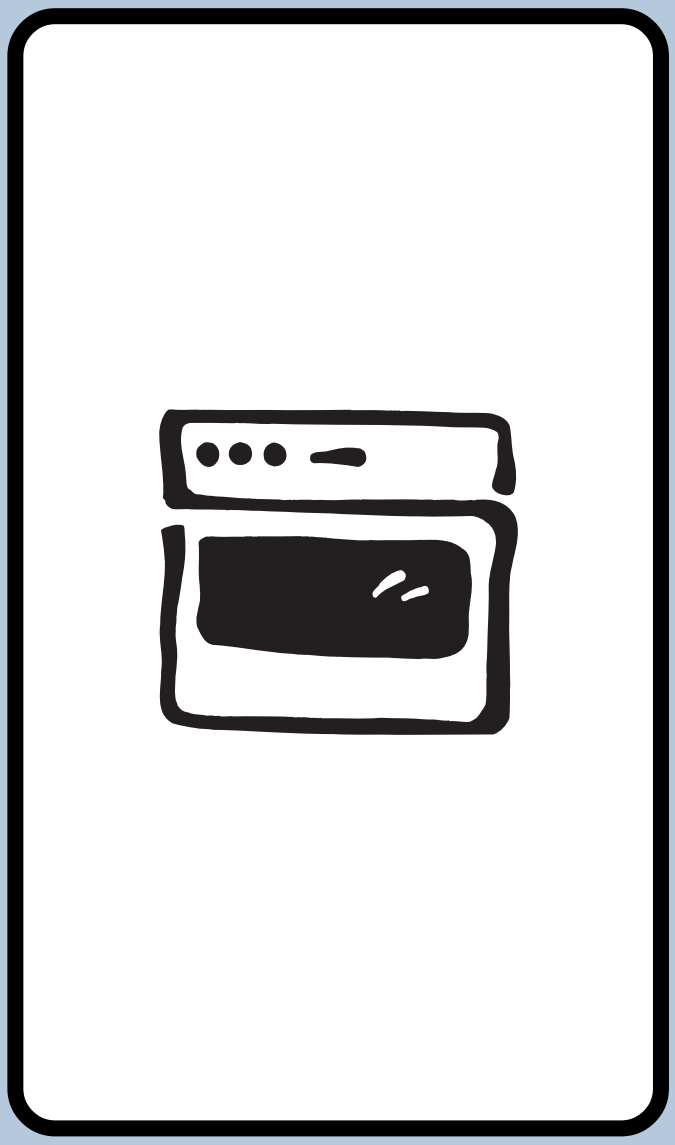
Gas built-in oven

INSTRUCTION BOOKLET

Please read this instruction booklet before using the appliance



Models EOG 601

35688-4401

Electrolux

GB

Important Safety Information

You MUST read these warnings carefully before installing or using the oven. If you need assistance, contact our Customer Care Department on 08705 950950

Installation

- This appliance must be installed and serviced by a competent person as stated in the Gas Safety (Installation and Use) Regulations Current Editions and the IEE Wiring Regulations.
- For appliances installed in the Republic of Ireland please refer to NSAI-Domestic Gas Installations I.S.813 Current Editions and the ETCI Rules for Electrical Installations.
- This oven is heavy. Take care when moving it.
- Remove all packaging, both inside and outside the oven, before using the oven.
- Do not attempt to modify the oven in any way.
- The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).
- Prolonged intensive use of the appliance may call for additional ventilation, for example opening a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

Child Safety

- This oven is designed to be operated by adults. Do not allow children to play near or with the oven.
- The oven gets hot when it is in use. Children should be kept away until it has cooled.

During Use

- This oven is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- Appliances become very hot with use, and retain their heat for a long period after use. Care should be taken to avoid touching heating elements inside the oven.
- Do not block any of the oven vents. Never line any part of the oven with aluminium foil.
- Do not allow heatproof cooking material, e.g. roasting bags, to come into contact with oven elements.
- Never place plastic or any other material which may melt in or on the oven.
- Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.
- Do not hang towels, dishcloths or clothes from the oven or its handle.
- Do not use this oven if it is in contact with water and never operate it with wet hands.
- Take great care when heating fats and oils as they will ignite if they become too hot.
- Always use oven gloves to remove and replace food in the oven.
- Ensure that all control knobs are in the OFF position when not in use.
- Do not leave cookware containing foodstuffs, e.g. fat or oil in or on the oven in case it is inadvertently switched ON.
- When using other electrical appliances, ensure the cable does not come into contact with the hot surfaces of the oven.

Maintenance and Cleaning

- Only clean this oven in accordance with the instructions.
- This appliance cannot be cleaned with steam or with a steam cleaning machine.
- The oven should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.
- Always allow the oven to cool down and switch off the electrical supply before carrying out any cleaning or maintenance work.

Service

- This oven should only be repaired or serviced by an authorised Service Engineer and only genuine approved spare parts should be used.

Environmental Information

- After installation, please dispose of the packaging with due regard to safety and the environment.
- When disposing of an old appliance, make it unusable, by cutting off the cable. Remove any door catches, to prevent small children being trapped inside.

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.
For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

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Guide to Use the instructions

The following symbols will be found in the text to guide you throughout the Instructions:

Safety Instructions

Step by step instructions for an operation

Hints and Tips

Environmental information

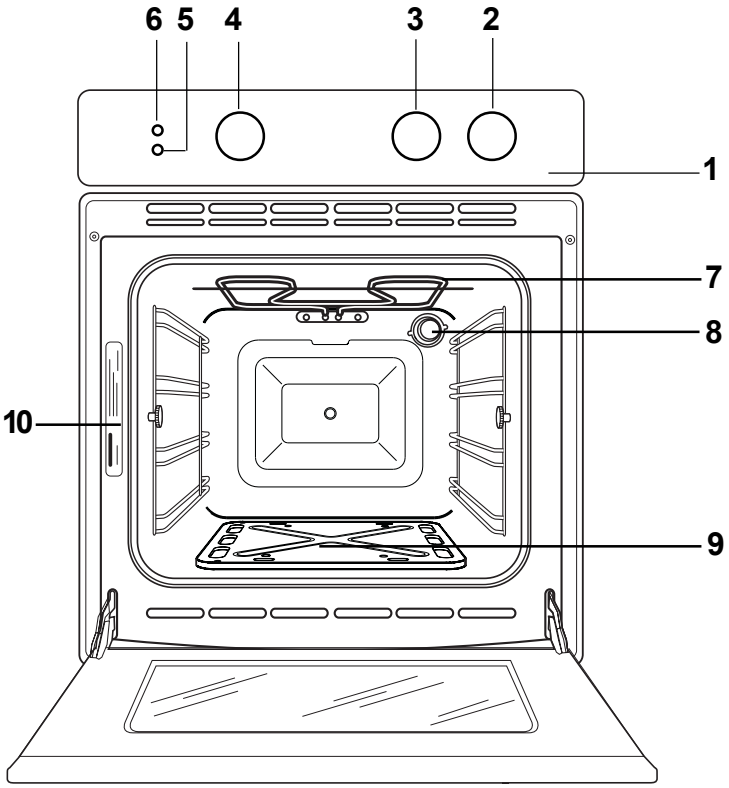
Keep this instruction book for future reference and ensure it is passed on to any new owner.

CE This appliance complies with the following **E.E.C. Directives:**

* **90/396** (Gas Directive)
* **73/23 - 90/683** (Low Voltage Directive);
* **93/68** (General Directives);
* **89/336** (Electromagnetical Compatibility Directive).

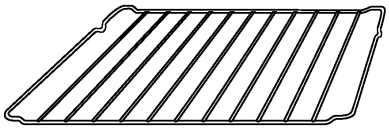
and subsequent modifications

Description of the Appliance

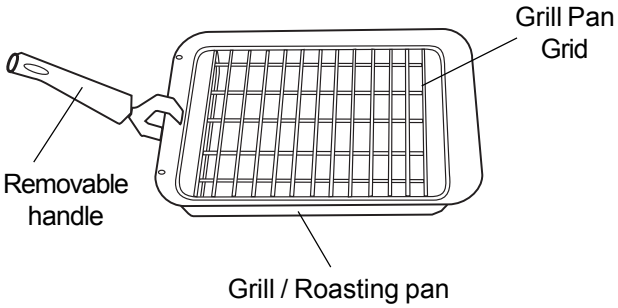


1. Control panel
2. Minute minder
3. Oven Light & Electric Grill control knob
4. Gas oven control knob
5. Grill control light
6. Mains on light
7. Grill
8. Oven lamp
9. Oven cavity bottom plate
10. Rating plate

Oven accessories



Anti-tip shelf (x 2)



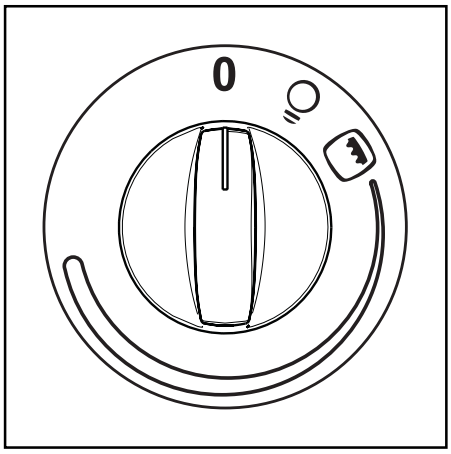
Controls

Control Knob for the Oven Light and the Electric Grill

Oven Light - The oven light will be on without any cooking function.

Grill Function - The heat comes from the electric grill element only.

Range of temperature adjustment for the electric grill (from a minimum of about 50ºC to a maximum of about 200°C).



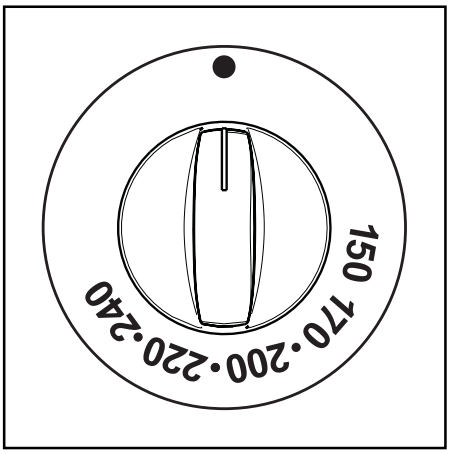
Mains on Light

The Mains on Light will come on when the “Light & Grill” control knob is set.

Grill Control Light

The Grill Control Light will come on when a temperature is set for the electric grill with the “Light & Grill” control knob. The light will remain on until the correct temperature is reached. It will then cycle on and off to show the temperature is being maintained.

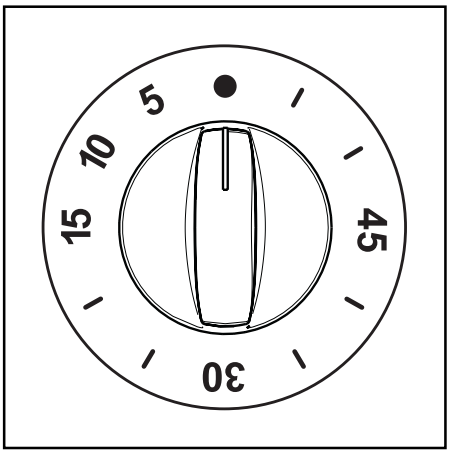
Gas Oven Control Knob



● Oven burner off

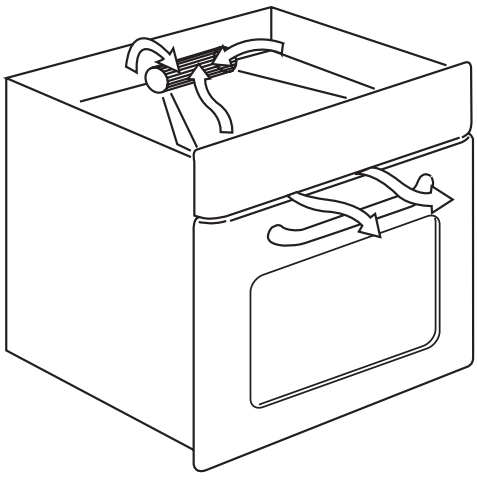
150 - 240 Range of temperature adjustment for conventional cooking

Minute minder



The minute minder will mark the end of a timed period with an acoustic alarm. The maximum timing is 60 minutes.
Turn the minute minder knob clockwise to the maximum time position, then turn it back to the required time.
The minute minder **will not affect** in any way the oven operation, if it is in use.

Cooling fan



The cooling fan operates during cooking. Air is expelled through vents between the oven door and the control panel, as shown in the diagram.

The cooling fan may run on after the oven is switched off to keep the controls cool. This is quite normal.

Before the First Use

Remove **all packaging**, both inside and outside the oven, before using the appliance.

Before first use, the oven should be heated without food. During this time, an unpleasant odour may be emitted. This is quite normal.

1. Light the gas oven burner (see “Using the Gas Oven”) and set the temperature to 240.
2. Open a window for ventilation.
3. Allow the oven to run empty for approximately 60 - 90 minutes.

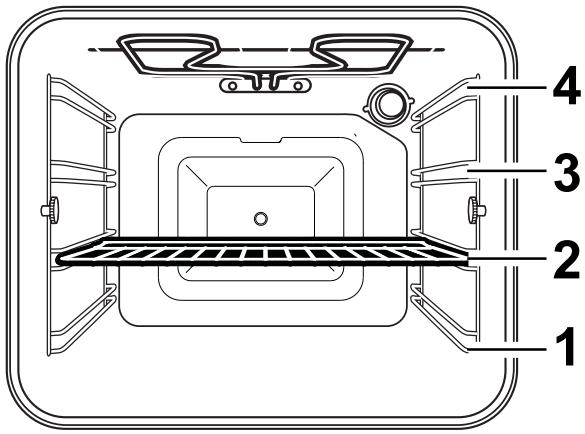
Using the Oven

- ***Always cook with the oven door closed.***
- *Stand clear when opening the drop down oven door.* ***Do not*** *allow it to fall open - support the door using the door handle, until it is fully open.*

- The oven has four shelf levels, and is supplied with two shelves. The shelf positions are counted from the bottom of the oven as shown in the diagram.

  It is important that these shelves are correctly positioned.

- Attention! - Do not place objects directly on the oven base and do not cover it with aluminium foil while cooking, as this could cause a heat build-up which would affect the baking results and damage the oven enamel. Always place pans, heat-resisting pans and aluminium foils on the grid which has been inserted in the oven shelves.



Condensation and steam

When food is heated it produces steam in the same way as a boiling kettle. The oven vents allow some of this steam to escape. However, **always stand back from the oven when opening the oven door** to allow any build up of steam or heat to release.
If the steam comes into contact with a cool surface on the outside of the oven, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not a fault with the oven.
To prevent discolouration, regularly wipe away condensation and also soilage from surfaces.

Using the Gas Oven

During cooking, the door should be opened as little as possible to avoid heat loss, and excessive fuel consumption.

To ignite the oven gas burner:

1. Press the Gas Oven control knob, turn it to 240 and wait for the flame to come on. This may take 10-15 seconds. Do not release the knob until the burner ignites. It is possible to check the flame through the holes in the bottom of the oven.
2. Upon ignition, keep the knob pressed for about 5/10 seconds, then release it and turn it to the required setting.

If the oven burner does not light even after 15 seconds:

1. Release the control knob and turn it to the "Off position"
2. Open the oven door and wait for at least one minute before trying to light the oven burner again.

If the oven burner accidentally goes out, turn the oven knob to the "Off" position and wait at least one minute before trying to light the burner again.

Oven safety device

The gas oven features a Safety Device ("Thermocouple"); if the flame should extinguish for any reason, the device will stop the gas flow.

Hints and Tips

Cookware

- Use any oven proof cookware which will withstand temperatures of 250°C.
- Baking trays, oven dishes, etc. should not be placed on the oven base.
- Do not use baking trays larger than 30 cm x 35 cm (12 in x 14 in) as they will restrict the circulation of heat and may affect performance.

The effects of dishes on cooking results

Dishes and tins vary in their thickness, conductivity, colour, etc. which affects the way they transmit heat to the food inside them.

A Aluminium, earthenware, oven glassware and bright shiny utensils reduce cooking and base browning.

B Enamelled cast iron, anodized aluminium, aluminium with non-stick interior and coloured exterior and dark, heavy utensils increase cooking and base browning.

Cooking Chart

FOOD	TEMP. (°C)	SHELF POSITIONS	COOKING TIME
MEAT & POULTRY			
Beef with bone	160	2 or 3	20 minutes per lb + 20 minutes
Beef without bone	190	2 or 3	25 minutes per lb + 25 minutes
Lamb	160	2 or 3	20-25 minutes per lb + 20-25 minutes
Pork	175	2 or 3	25 minutes per lb + 25 minutes
Chicken	190	2 or 3	25 minutes per lb + 25 minutes
Duckling	160	2 or 3	30 minutes per lb + 30 minutes
Turkey	150	2 or 3	30 minutes per lb + 30 minutes
Casseroles	135	2 or 3	21/2 hours
YORKSHIRE PUDDING			
Small	200	2 or 3	25 minutes
Large	200	2 or 3	35 minutes
BAKED VEGETABLES	160	2	varies according to the vegetable
PASTRY			
Fruit Tart	175	2	35 minutes
Fruit Pie	175	2 or 3	35 minutes
Sausage Rolls	200	2 or 3	20 minutes
Choux Pastry	190	2 or 3	25-30 minutes
Vol au Vents	200	2 or 3	15 minutes
Jam Tarts	200	2 or 3	10-15 minutes
PUDDINGS			
Egg Custard in a Bain Marie	135	2 or 3	1-1 1/4 hours
Pavlova	135	2 or 3	1 1/2 hours
Meringues	135	2 or 3	1 1/2 hours
CAKES			
Rich Fruit Cake 8"	150	2 or 3	3 1/2-4 hours
Plain Fruit Cake	160	2 or 3	2 1/2 hours
Victoria Sandwich	175	2 or 3	25-35 minutes
Madeira Cake	160	2 or 3	1 3/4-2 hours
Small Cakes	160	3	20-30 minutes
Ginger Bread	160	3	35-45 minutes
Flapjack	160	3	20-25 minutes
YEAST MIXTURES			
Bread 1lb Loaves	200	2 or 3	30-40 minutes
Bread 2lb Loaves	200	2 or 3	40-50 minutes
Rolls and Buns	200	2 or 3	15-20 minutes
Tea Rings	190	2 or 3	25-35 minutes
Scones	200	2 or 3	15-20 minutes
Shortbread	160	2 or 3 (*)	25-35 minutes

(*) Change trays over halfway through the cooking time

Grilling

Grilling must be carried out with the oven door closed.

The grill pan handles must be removed from the pan during grilling. *Always use oven gloves to remove and replace the grill pan handles. Ensure that you* ***support*** *the grill pan when removing it from the oven.*

How to Use the Electric Grill

1. Turn the “Light & Grill” control knob anticlockwise after symbol . Please note that the circle stripe on the knob indicates the temperature setting (the thicker the stripe, the higher the temperature).
2. Adjust the grid and grill pan runner position to allow for different thicknesses of food. Position the food close to the top element for faster cooking and further away for more gentle cooking.

Preheat the grill on a full setting for a few minutes before sealing steaks or toasting. Adjust the heat setting and the shelf as necessary, during cooking.

- The mains on light will come on when the "Light-Grill & Fan" control knob is set.
- The grill control light will remain on until the correct temperature is reached. It will then cycle on and off to show that the temperature is being maintained.

NOTE

The action of the cooling fan will depend on how long the grill has been used and at what temperature. It may not switch in at all at lower temperature settings nor run on where the oven has only been used for a short time.

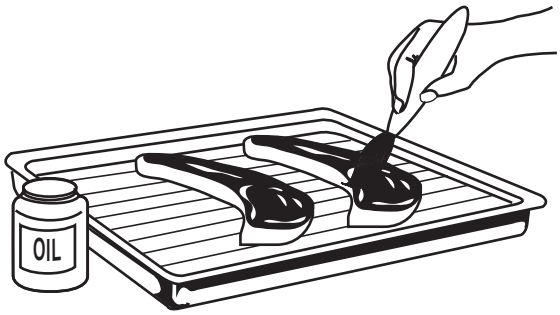
Hints and Tips

- Most foods should be placed on the grid in the grill pan to allow maximum circulation of air to lift the food out of the fats and juices. Food such as fish, liver and kidneys may be placed directly on the grill pan, if preferred.
- Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.
- Accompaniments such as tomatoes and mushrooms may be placed underneath the grid when grilling meats
- When toasting bread, we suggest that the top runner position is used with the grid in its 'high' position.
- The food should be turned over during cooking, as required.

Cooking chart

Cooking time depends on the thickness of the meat and not on its weight.

Type of food		Mins per side
Bacon rashers		2 - 5
Chicken joints		15 - 20
Gammon rashers		5 - 8
Lamb chops		6 - 12
Pork chops		10 - 15
Sausages (turning as required)		10 - 12
Steaks (average thickness)	Rare	3 - 6
	Medium	6 - 10
	Well done	8 - 12
Toast		1 - 1 1/2



Cleaning the Oven

Before cleaning always allow the cooling fan to cool the oven down before switching off at the electricity supply.

This appliance cannot be cleaned with steam or with a steam cleaning machine.

The oven should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.

Cleaning materials

Before using any cleaning materials on your oven, check that they are suitable and that their use is recommended by the manufacturer.
Cleaners that contain bleach should NOT be used as they may dull the surface finishes. Harsh abrasives should also be avoided.

External cleaning

Regularly wipe over the control panel, oven door and door seal using a soft cloth well wrung out in warm water to which a little washing up liquid has been added.

To prevent damaging or weakening the door glass panels avoid the use of the following:

- *Household detergent and bleaches*
- *Impregnated pads unsuitable for non-stick saucepans*
- *Brillo/Ajax pads or steel wool pads*
- *Chemical oven pads or aerosols*
- *Rust removers*
- *Bath/Sink stain removers*

Clean the outer and inner door glass using warm soapy water. Should the inner door glass become heavily soiled it is recommended that a cleaning product such as Hob Brite is used.

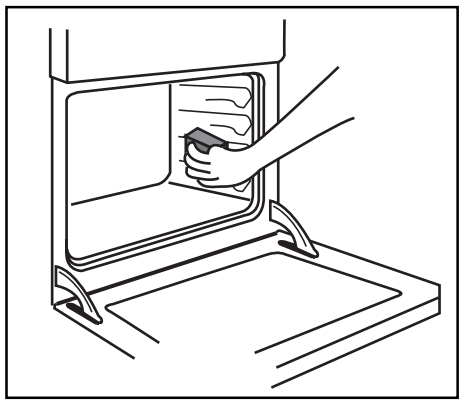
***DO NOT** clean the oven door while the glass panels are warm. If this precaution is not observed the glass panel may shatter.*
If the door glass panel becomes chipped or has deep scratches, the glass will be weakened and must be replaced to prevent the possibility of the panel shattering. Contact your local Service Centre who will be pleased to advise further.

Models in stainless steel or aluminium

We recommend to clean the oven door using only a wet sponge and dry it after cleaning with a soft cloth.
Never use steel wool, acids or abrasive products as they can damage the oven surface.
Clean the oven control panel following the same precautions.

Oven Cavity

The enamelled oven cavity is best cleaned whilst the oven is still warm.
Wipe the oven over with a soft cloth soaked in warm soapy water after each use. From time to time it will be necessary to do a more thorough cleaning, using a proprietary oven cleaner.



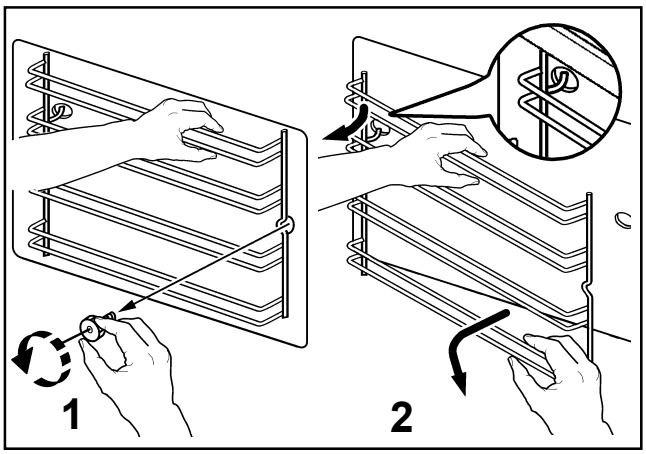
Oven Shelves and Shelf Supports

To clean the oven shelves and the shelf supports, soak in warm soapy water and remove stubborn marks with a well wetted soap impregnated pad. Rinse well and dry with a soft cloth.

The shelf supports can be removed for easy cleaning.

1. Undo the fixing nut which keep the shelf support in place. When carrying out this operation, keep the shelf support in position with the other hand.
2. Then, disengage the rear hook and take off the shelf support.

Please, ensure the retaining nuts are secure when refitting the shelf support.



Replacing the Oven Light

Disconnect the appliance.

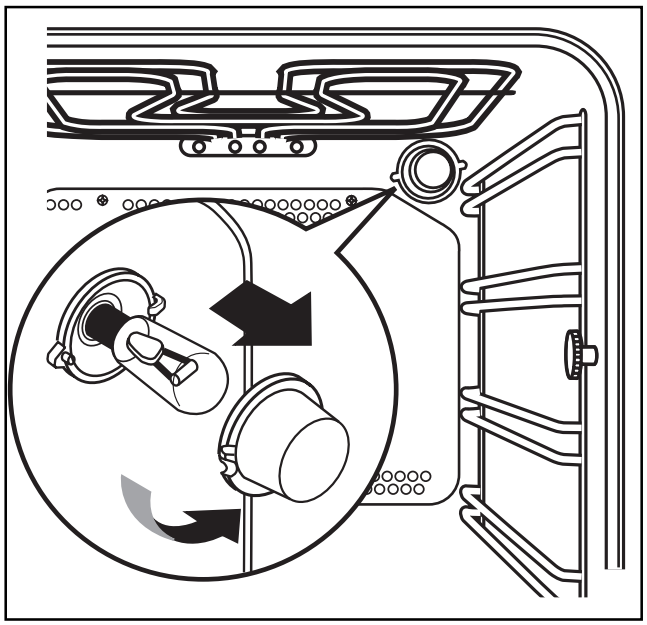
If the oven bulb needs replacing, it must comply with the following specifications:

- Wattage power: 15W,
- Voltage: 230V (50 Hz),
- Resistant to temperatures of 300°C,
- Connection type: E14.

These bulbs are available from your local Service Force Centre.

To replace the faulty bulb:

1. Ensure the oven is disconnected from the electrical supply.
2. Turn the glass cover anticlockwise.
3. Remove the faulty bulb and replace with the new one.
4. Refit the glass cover.
5. Reconnect to the electrical supply.



Something Not Working

If the appliance is not working correctly, please carry out the following checks, before contacting your local Service Force Centre.
IMPORTANT: If you call out an engineer to a fault listed below, or to repair a fault caused by incorrect use or installation, a charge will be made even if the appliance is under guarantee.

SYMPTOM	SOLUTION
■ The gas oven does not light nor the electric grill	◆ Check that the oven is switched on at the wall ◆ Check that the power supply has not been interrupted before the cooling fan has had time to cool the oven down
■ The gas oven does not light.	◆ Check that there is not a problem with your gas supply
■ Food is cooking too quickly or too slowly	◆ Check that you are using the recommended temperature settings and shelf positions.
■ The oven is not cooking evenly	◆ Check that the oven is installed properly. ◆ Check that you are using the recommended temperature settings and shelf positions.
■ The oven light does not work	◆ Check the light bulb, and replace it if necessary (see "Replacing the Oven Light")
■ Steam and condensation settle on the food and the oven cavity.	◆ Refer to the contents of this booklet, especially to the chapter “Using the Gas Oven”. ◆ Leave dishes inside the oven no longer than 15-20 minutes after the cooking is completed.

If after all these checks, your hob still does not operate correctly, contact your local Electrolux Service Force Centre.
Please note that it will be necessary to provide proof of purchase for any in-guarantee service calls.

In-guarantee customers should ensure that the above checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.

Service and Spare Parts

SERVICE FORCE

In the event of your appliance requiring service, or if you wish to purchase spare parts, please contact your local Electrolux Service Force Centre by telephoning:

0870 5 929929

Your telephone call will be automatically routed to the Service Force Centre covering your post code area.
For the address of your local Service Force Centre and further information about Service Force, please visit the website at **www.serviceforce.co.uk**
Before calling out an engineer, please ensure you have read the details under the heading “Something Not Working.”
When you contact the Service Force Centre you will need to give the following details:
1. Your name, address and post code
2. Your telephone number
3. Clear and concise details of the fault
4. The model and serial number of the appliance (found on the rating plate)
5. The purchase date

For general enquiries concerning your Electrolux appliance or for further information on Electrolux products, please contact our Customer Care Department by letter or telephone at the address below or visit our website at **www.electrolux.co.uk**

Customer Care Department

Electrolux
55-77 High Street
Slough
Berkshire
SL1 1DZ
08705 950950 (*)
* calls to this number may be recorded for training purposes.

For Customer Service in the Republic of Ireland please contact us at the address below:

Electrolux Group (Irl) Ltd
Long Mile Road
Dublin 12
Republic of Ireland
Tel: +353 (0) 1 4090 751
Email: service.eid@electrolux.ie

Guarantee Conditions

Electrolux Guarantee conditions

We, Electrolux, undertake that if, within 12 months of the date of the purchase, this Electrolux appliance or any part thereof is proved to be defective by any reason only of faulty workmanship or materials, we will, at our option, repair or replace the same FREE OF ANY CHARGE for labour, materials or carriage on condition that:

* The appliance has been correctly installed and used only on the gas and electricity supply stated on the rating plate.
* The appliance has been used for normal domestic purpose only, and in accordance with the manufacturer's instructions.
* The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
* All service work under this guarantee must be undertaken by a Electrolux Service Centre.
* Any appliance or defective part replaced shall become the Company's property.
* This guarantee is in addition to your statutory and other legal rights.

Home visits are made between **8.30am and 5.30pm** Monday to Friday**.** Visits may be available outside these hours, in which case a **premium** will be charged.

Exclusions

This guarantee does not cover:

* Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
* Costs incurred for calls to put right an appliance which is improperly installed or calls to appliance outside the United Kingdom.
* Appliances found to be in use within a commercial or similar environment, plus those which are the subject to rental agreements.
* Products of Electrolux manufacture which are not marketed by Electrolux.

European Guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

* The guarantee starts from the date you first purchased your product.
* The guarantee is for the same period and to the same extent for labour and parts as exist in the new country of use for this brand or range of products.
* This guarantee relates to you and cannot be transferred to another user.
* Your new home is within the European Community (EC) or European Free Trade Area.
* The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household
* The product is installed taking into account regulations in your new country.

Before you move, please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

France	Senlis	+33 (0)	344622013
Germany	Nürnberg	+49 (0)	800 234 7378
Italy	Pordenone	+39 (0)	800 117511
Sweden	Stockholm	+46 (0)	20 78 77 50
U K	Slough	+44 (0)	1753 219898

Instructions for the Installer

Technical Data

Model Name: **EOG 601**

APPLIANCE GAS SUPPLY: Natural Gas G20 20mbar
APPLIANCE CATEGORY: II2H3+

Cabinet Dimensions

Minimum aperture height	580 mm
Minimum aperturedepth	550 mm
Minimum aperture width	560 mm

Oven

Oven Burner	2,700 W (Natural gas) 2,500 W (LPG)
Electric Grill	1,650 W
Oven light	15 W
Cooling fan	25 W
Total electric rating	40 W
Supply voltage (50 Hz)	230 V

Important Safety Requirements

This appliance must be installed in accordance with the Gas Safety (Installation and Use) Regulations (current addition) and the I.E.E. Wiring Regulations. Detailed recommendations are contained in the following British Standard Codes of Practice - B.S. 6172, B.S. 5440: Part 2 and B.S. 6891: Current Editions.

For appliances installed in the Republic of Ireland please refer to NSAI- Domestic Gas Installation I.S. 813 Current Editions and the ETCI Rules for Electrical Installations.

Provision for Ventilation

This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with the current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.

The room containing the appliance should have an air supply in accordance with BS. 5440: Part 2 Current Edition. All rooms require an openable window or equivalent and some rooms will require a permanent vent as well. For room volumes up to $5m^3$ an air vent $100cm^2$ is required; for room volumes between $5m^3$ and $10m^3$, an air vent with a minimum area of $50cm^2$ is required. If the room has a door which opens directly to the outside, no air vent is required. For room volumes that exceed $11m^3$ no air vent is required.

If there are other fuel burning appliances in the same room, B.S. 5440: Part. 2: Current Editions should be consulted to determine the requisite air vent requirements.

For appliances installed in the Republic of Ireland please refer to the NSAI-Domestic Gas Installation I.S. 813 Current Editions Table Four.

Building in

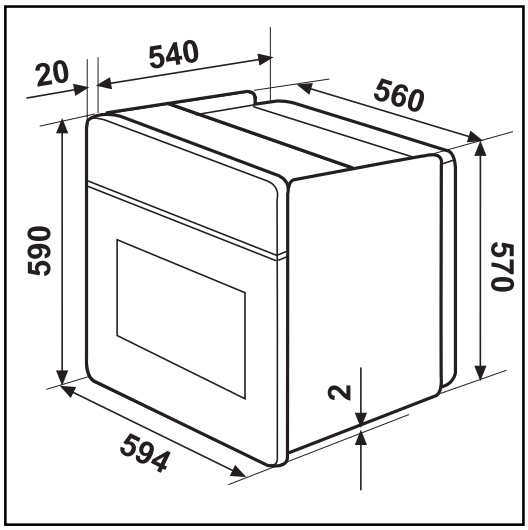
Location of appliance

The appliance may be located in a kitchen, a kitchen/ diner or bedsitting room but not in a bathroom, shower room or bedroom.

It is essential that there is a minimum clearance of 4mm between the top surface of the appliance and the inside top of the cabinet. The unit must be fitted into a cabinet conforming to dimensions given in these pages.

For appliances installed in the Republic of Ireland please refer to NSAI- Domestic Gas Installation I.S 813 Current Edition Section 7- Permitted Locations of Appliance.

This oven unit may be used in a Built-in or a Built-under situation (see relevant diagrams). If the appliance is to be built-under a hob, it is recommended that the hob be installed before the oven unit.

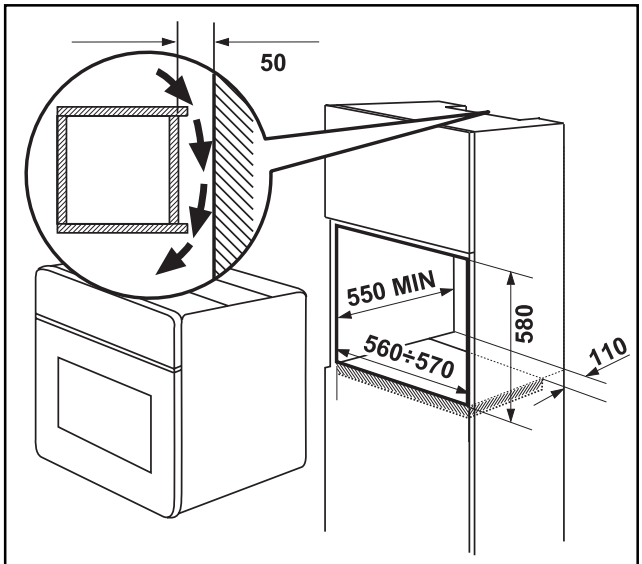


Please ensure that when the oven is installed it is easily accessible for the engineer in the event of a breakdown.

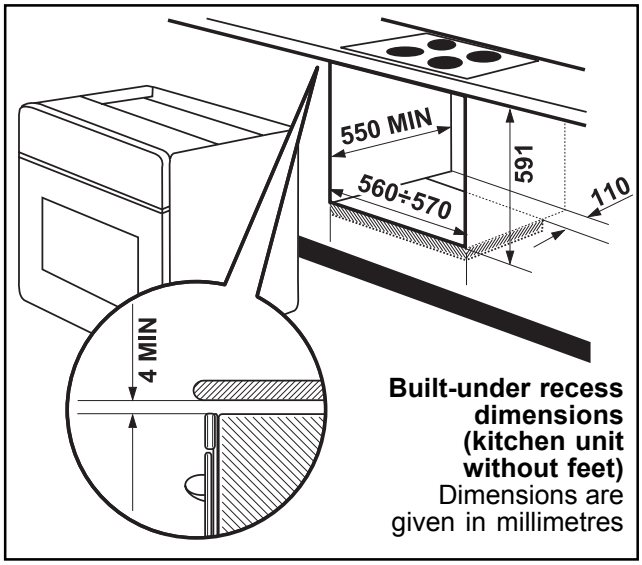
The surround or cabinet into which the oven will be built must comply with these specifications:

- the dimensions must be as shown in the relevant diagrams;
- the materials must withstand a temperature increase of at least 60°C above the ambient temperature;
- proper arrangements must be made of a continuous supply of air to the oven to prevent the oven overheating.

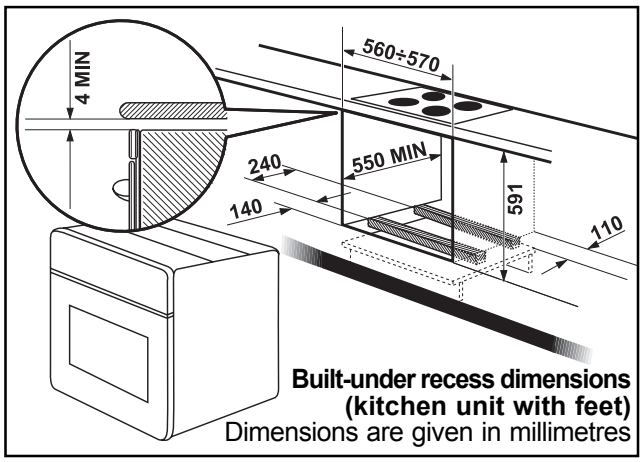
Dimensions of the oven and recess required are given in the relevant diagrams (in millimetres).



Built-in recess dimensions
Dimensions are given in millimetres



Built-under recess dimensions (kitchen unit without feet)
Dimensions are given in millimetres



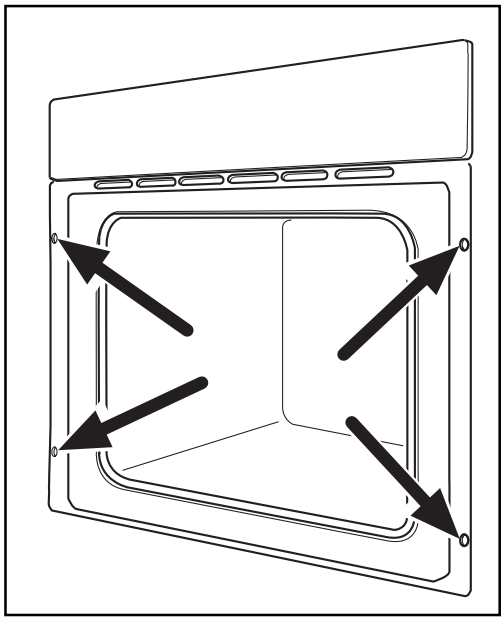
Built-under recess dimensions (kitchen unit with feet)
Dimensions are given in millimetres

Securing the oven to the cabinet

☞ 1. Fit the oven into the cabinet recess

2. Open the oven door

3. Secure the oven to the kitchen cabinet with four wood screws, which fit the holes provided in the oven frame (see diagram).



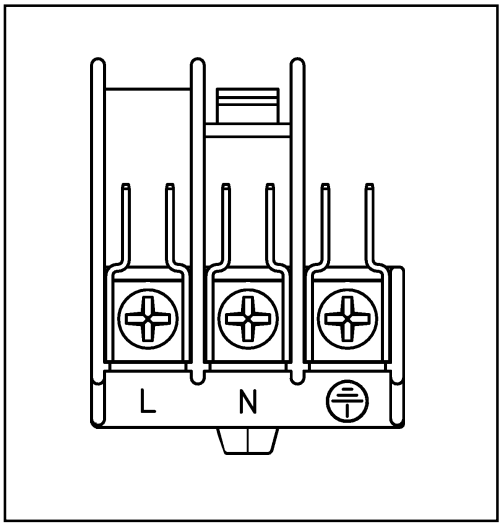
Electrical Connection

The oven is designed to be connected to 230V (50Hz) electricity supply.
The oven has an easily accessible terminal block which is marked as follows:

Letter L - Live terminal
Letter N - Neutral terminal
or E - Earth terminal

THIS OVEN MUST BE EARTHED

The cable used to connect the oven to the electrical supply must comply to the specifications given below.

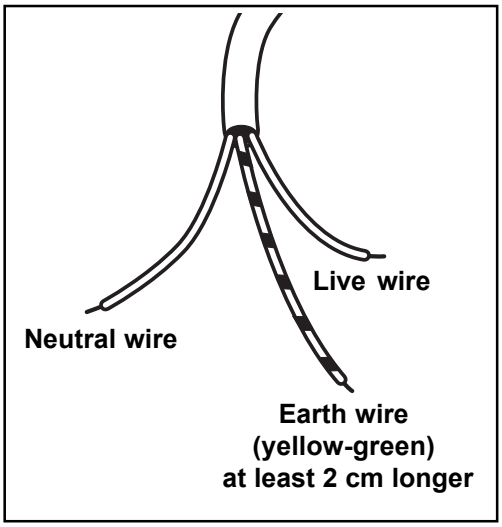


For Uk use only

Connection via	Min. size Cable/flex	Cable / flex type	Fuse
• 13 A socket outlet • 13 A spur box	2.5 mm²	3 core butyl insulated	13 A min.
• Cooker Control Circuit	2.5 mm²	PVC/PVC twin and earth	13 A

For Europe use only

Min. size Cable/flex	Cable / flex type	Fuse
1.5 mm²	H05 RR-F	13 A



It is necessary that you install a double pole switch between the oven and the electricity supply (mains), with a minimum gap of 3mm between the switch contacts and of a type suitable for the required load in compliance with the current rules.

The switch must not break the yellow-green earth wire at any point. The earth wire should be 2 cm longer than the live and neutral wires.

Important

After installation and connecting, the cable must be placed so that it cannot at any point reach a temperature of more than 60°C above the ambient temperature.

Before the oven is connected, check that the main fuse and the domestic installation can support the load and that the power supply is properly earthed.

The manufacturer disclaims any responsibility should these safety measures not be carried out.

Gas connection

Connecting the appliance to the gas supply

The use of rubber flexible hoses is not permitted.

The gas supply connection ramp is located in the upper side of the oven, right behind the control panel.

☞ To carry out the gas connection:

1. Partially insert the oven in the recess (about 30 cm.) and operate on the connection ramp from above. The gas connection can be carried out according to one of the following procedures:

   A) **connection with flexible metallic pipes (*)** (with maximum length up to 2 metres only) — screw the feed pipe to the 1/2“ connection ramp, inserting the supplied gasket between the pipe and the ramp;

   B) **connection with rigid metallic pipe** (soft copper - minimum diameter: 8-10 mm) — insert the copper pipe into the connection ramp after fitting the proper nut and olive onto the copper pipe using a male / female adapter (not supplied).

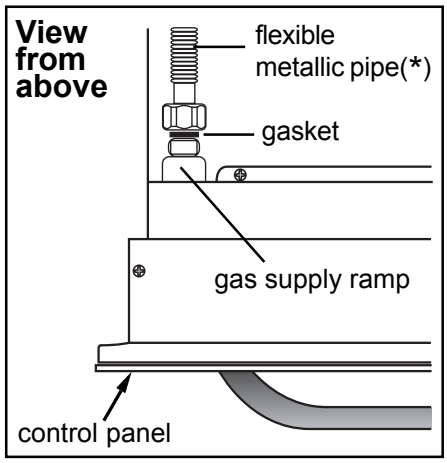
2. Tighten the nuts by means of a 22 mm spanner. Care must be taken to keep the ramp in position and not to cause any stress to the gas supply circuit.
3. Completely insert the oven in the recess and secure it as indicated in the relevant paragraph.
4. Check the perfect sealing of the connection using leak detection fluid. **Never use a flame for the leak-proof test !**

Check the gas supply ramp and the gas connection pipe are not squeezed while the oven is positioned into the recess.

The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

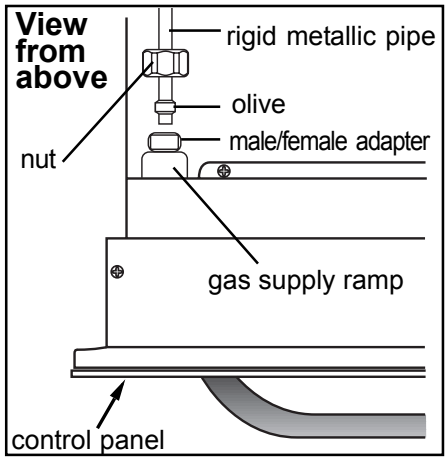
Prolonged intensive use of the appliance may call for additional ventilation, for example opening a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

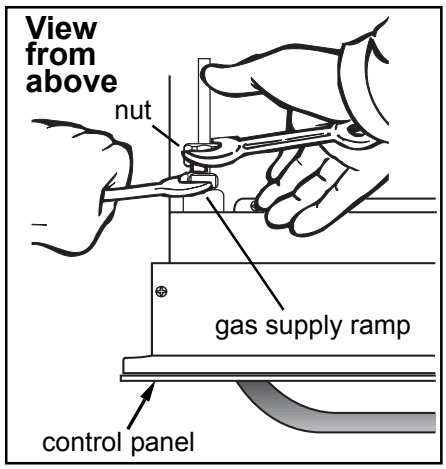
A)



(*) For mainland Europe only

B)



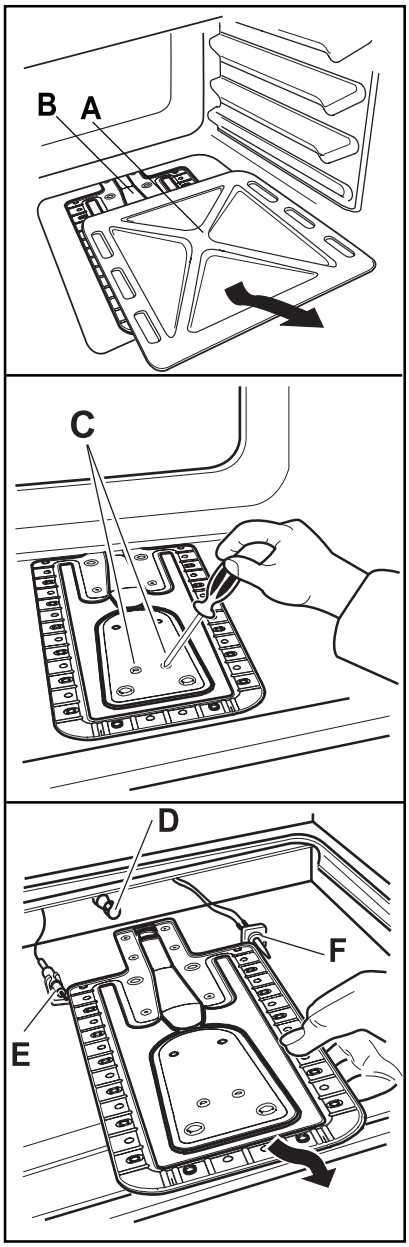


Conversion from Natural to LPG Gas

IMPORTANT

The replacement/conversion from Natural to LPG should only be undertaken by a competent and qualified engineer.

It is important to note that this model is designed for use with natural gas but can be converted for use with LPG providing the correct injectors are fitted. The gas rate is adjusted to suit.



Replacement of gas oven burner injector

To replace the gas burner oven injector, follow this procedure:

1. Remove the bottom plate of the oven (“A”) to access the gas oven burner;
2. Undo the two fixing screws (“C”) which keep the gas oven burner in place
3. Gently slide the oven gas burner off the injector support (“D”) and slowly move it to the left hand side. Check that the burner bush does not slip off the burner mouthpiece, and take care not to cause stress to the spark plug connection wire (“E”) and the thermocouple (“F”) conductor;
4. With a 7 mm socket spanner unscrew and remove the gas burner injector (“D”), and replace it with the required one (see Table on this page);
5. Reassemble the burner following the same procedure backwards.

The oven burner does not require any primary air regulation.

Replacement of Gas Type Label

Once both the injectors for the gas oven burner and the gas grill burner have been replaced, take the Gas Type Label which is relevant to the new gas type and place it over the old one (it is located near the gas connection ramp). The replacement label is supplied with the injector kit.

Gas Oven Burner Data

GAS TYPE	INJECTOR MARK 1/100 mm	NOMINAL GAS POWER (kW)	NOMINAL GAS FLOW IN		REDUCED GAS POWER (kW)	BY-PASS NEEDLE (1/100 mm)	NOMINAL GAS PRESSURE (mbar)
			m^3/h	g/h			
Natural Gas (G20)	114	2,7	0,257	-	1,0	Reg.	20
LPG (G30/G31)	78	2,5	-	182	1,0	52	28-30 / 37

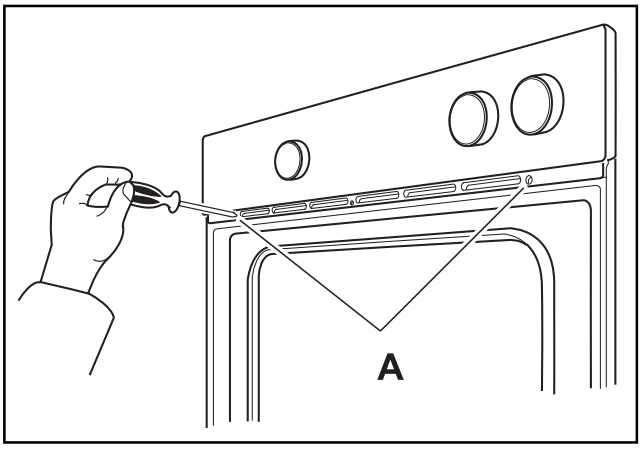
Minimum level adjustment of gas oven burner

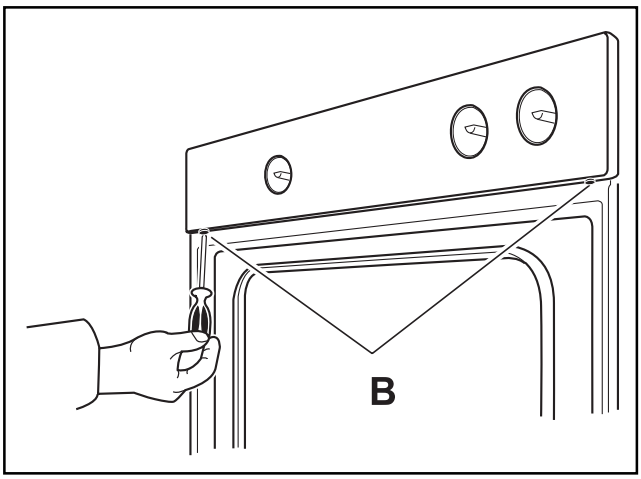
This procedure must be undertaken by a competent and qualified engineer only.

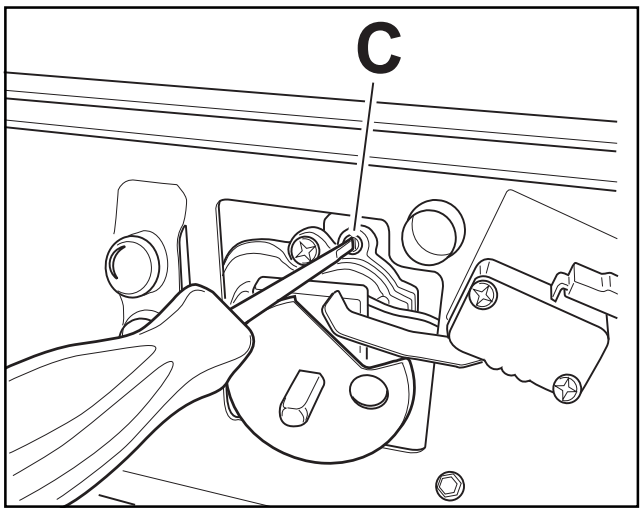
1. **Disconnect the appliance from the mains supply.**
2. Remove all the knobs.
3. Open the oven door and locate the ventilation grill which is fixed right below the control panel.
4. Remove the rubber caps from the ventilation grill then undo the two fixing screws (“A”) and finally take the grid off.
5. Undo the two fixing screws (“B”) which keep the control panel in place, then take it off the appliance.
6. With a thin bladed screwdriver, completely tighten the minimum level adjustment screw (“C”).
7. Refit all the oven parts following the above described procedure backwards.
8. Restore the mains supply.

Do not restore the mains supply if all the removed parts have not been fitted back in their original position.

9. Light the oven gas burner (see the relevant chapter), set the gas oven control knob on 240 and let the oven heat for 10 minutes at least.
10. Check that the oven gas burner flame does not fail when quickly turning the gas oven control knob from 240 to 150.
11. Should the oven gas burner flame fail when performing point 10, repeat the whole procedure from point 1 to point 10, until a small regular flame is obtained on the complete gas oven burner crown.







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Grafiche MDM - Forlì

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